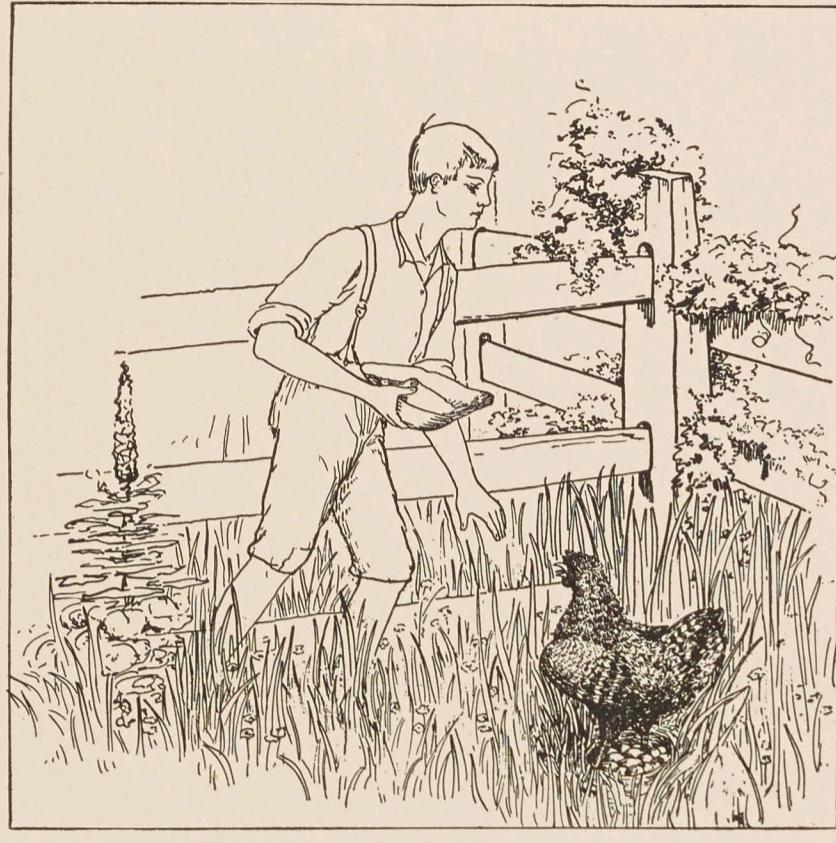


Historic, archived document

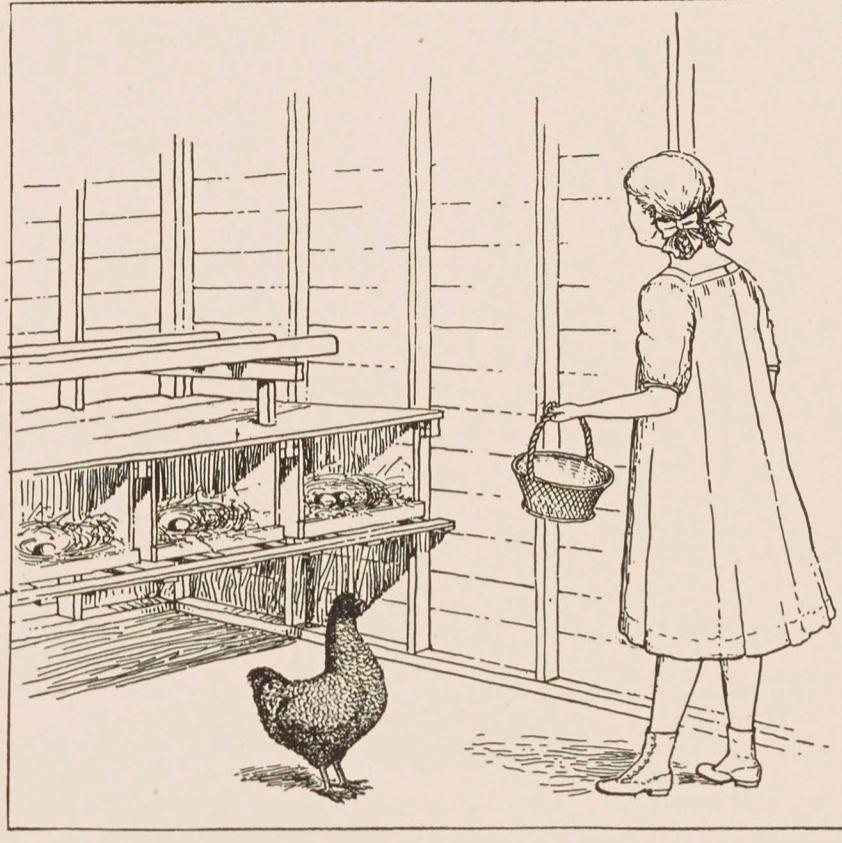
Do not assume content reflects current scientific knowledge, policies, or practices.

MAKE EVERY EGG COUNT

When you permit a good egg to spoil
valuable food is needlessly wasted



GIVE YOUR EGGS
—A CHANCE—
TO BE GOOD



GIVE YOUR HENS A CHANCE TO PRODUCE TOP-OF-THE-MARKET EGGS

STOLEN NESTS
RUIN EGGS

FENCE-CORNER EGGS
ARE EXPOSED TO
DAMPNESS
HEAT
BREAKAGE
DIRT

PRODUCE
INFERTILE EGGS

Sell off roosters or separate them from the hens as soon as hatching is over.

Infertile eggs keep good much longer than fertilized eggs, which begin to incubate as soon as they get warm.

SHELTERED NESTS
SAVE EGGS

EGGS FROM A GOOD
HENHOUSE ARE
UNHEATED
DRY
UNCRAACKED
CLEAN

GIVE YOUR EGGS A CHANCE TO REACH MARKET IN PRIME CONDITION



MARKET EGGS FREQUENTLY

Gather eggs twice a day. Send them to market twice a week or oftener. The sooner an egg is stored in a cool place the longer it will keep.

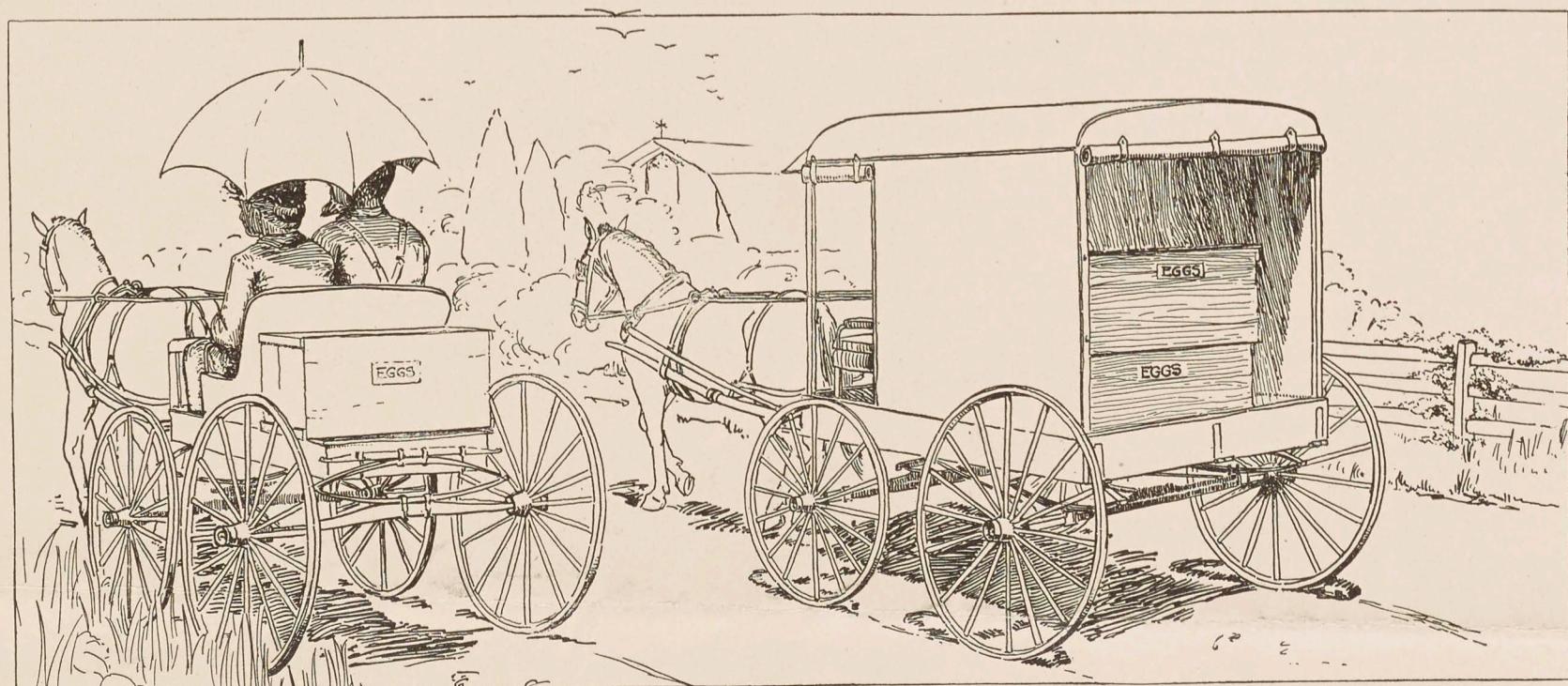
KEEP EGGS COOL

Any egg once allowed to get warm starts to spoil. Fertile eggs begin to hatch and become blood rings or rots or spots. Keep eggs in the coolest place in the house.



DON'T LET YOUR EGGS GET SUN-STRUCK

TWO OR THREE
MILES IN THE HOT
SUN AND EGGS WILL
START TO SPOIL



PUT YOUR EGGS
IN THE COOLEST
PLACE IN YOUR
WAGON

U. S. DEPARTMENT OF AGRICULTURE
WASHINGTON, D. C.

COOPERATING WITH STATE AGRICULTURAL COLLEGES